Bartenders Cabinet

Bartender's Cabinet
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It's summer time and the livin's getting easy. The newsletter even spent some time at the pool, which is why it's so late.

This month we're going to be delving into some special liqueurs: St. Germain Elderflower Liqueur and Crème Yvette.

About:
Bartender's Cabinet is dedicated to educating bartenders and enthusiasts about great spirits and quality ingredients. We also focus on having a good time through interacting with those who share an enthusiasm for tasty beverages that come from fine spirits and fresh ingredients.

Logistical Information:
Bartender's Cabinet meets monthly at 320 Main in Seal Beach.
Contact info@bartenderscabinet.com regarding membership.

Previous Meeting:

Plantation Rums
The Plantation line of rums is an interesting collection. The rums are all sourced from different islands and nations around the Caribbean for Cognac Ferrand.

After Ferrand selects a flavor profile they're looking for, they work with various distilleries to produce unique, vintage rums. The vintage nature of these spirits is somewhat rare in the rum world. With the exception of rhums agricole, it is more common to have the same rum produced year over year rather than only for a single run.

The rums are made everywhere from Barbados to Panama to Guyana to Jamaica – with no two rums being the same. After distillation and aging, the rums are sent to France for bottling.
The Plantation Panama 2000 recently won the Best In Class for aged rums at the International Rum Expert Panel's annual competition at Miami Rum Renaissance. All told, Plantation rums earned one Best In Class and four gold medals at the competition.

Tiki
As a part of our efforts to work on more generalized education, our own Matt Robold of RumDood.com and Sunday nights at 320 Main gave a lengthy presentation on this history of Tiki cocktails and how to work them into your own bar program – whether that's at a cocktail bar or your home bar.

Matt climbed up on the shoulders of giants such as Jeff "Beachbum" Berry and Dave Wondrich to compile a slideshow and presentation that took us from Tiki's beginnings as the Planter's

Punch in Don The Beachcomber's glass in the West Indies to the mod-themed explosion of color and interesting faux Polynesian drinks that we have available to us today.

The Tasty Beverages:

Planter's Punch (Invented by everyone everywhere in the Caribbean)
750 mL Rum 750 mL Orange Juice 375 mL Lemon Juice 375 mL Lime Juice 282 mL Grenadine 100 mL Simple Syrup
Mix all in a large punch bowl and add ice. Garnish with lemon and orange wheels. Serve with a ladle and good times.

Zombie Punch (Don The Beachcomber, 1934)
1.5 oz Jamaican Rum
1.5 oz Gold Puerto Rican Rum
1 oz 151 Proof Demerara Rum
.5 oz Falernum
.5 oz Don's Mix
.75 oz Lime Juice
1 tsp Grenadine
1 dash Angostura Bitters
1 dash Herbsaint or Pernod
.75 cup Crushed Ice
Put everything into a blender, saving ice for last. Blend at high speed for no more than five seconds. Pour into a chimney glass and fill with ice. Garnish with mint.

Mai Tai (Trader Vic, 1944)
1 oz Jamaican Rum
1 oz Martinician Rum
.5 oz Curacao
.5 oz Orgeat
.75 oz Lime Juice
1 tsp Rock Candy Syrup
Combine in a shaker and shake with ice. Strain over crushed ice in an Old Fashioned glass. Garnish with a spent lime shell and mint.